

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1. (currently amended): A doughnut ~~like a dumpling covered with sesame seeds~~ prepared using a powdery raw material, which comprises 50 to 80 parts by weight of ungelatinized starch, 6 to 25 parts by weight of pregelatinized starch, 7 to 30 parts by weight of wheat flour and 7 to 25 parts by weight of a saccharide,

wherein the ungelatinized starch is starch acetate and/or hydroxypropyl starch obtained from at least one member selected from the group consisting of glutinous rice starch, waxy corn starch, potato starch and tapioca starch.

2. (currently amended): The doughnut ~~like a dumpling covered with sesame seeds~~ of claim 1, wherein the amount of the saccharide ranges from 15 to 25 parts by weight.

3. (currently amended): The doughnut ~~like a dumpling covered with sesame seeds~~ of claim 2, wherein the doughnut is stuffed with fillings.

4. cancelled.

5. (currently amended): The doughnut ~~like a dumpling covered with sesame seeds~~ as set forth in any one of claims 1 to 3, wherein not less than 50% by weight of the saccharide is a starch hydrolysate having a DE value ranging from 8 to 26.

6. (currently amended): Dough used for the preparation of a doughnut ~~like a dumpling covered with sesame seeds~~ obtained by adding water and, if needed, a seasoning component to a powdery raw material comprising 50 to 80 parts by weight of ungelatinized starch, 6 to 25 parts by weight of pregelatinized starch, 7 to 30 parts by weight of wheat flour and 7 to 25 parts by weight of a saccharide to thus form dough, dividing the resulting dough into small pieces and

forming each small piece into a desired shape and, if needed, stuffing the shaped dough with sweetened bean jam,

wherein the ungelatinized starch is starch acetate and/or hydroxypropyl starch obtained from at least one member selected from the group consisting of glutinous rice starch, waxy corn starch, potato starch and tapioca starch.

7. (currently amended): The dough used for the preparation of a doughnut ~~like a dumpling covered with sesame seeds~~ of claim 6, wherein the amount of the saccharide ranges from 15 to 25 parts by weight.

8. (currently amended): The dough used for the preparation of a doughnut ~~like a dumpling covered with sesame seeds~~ of claim 7, wherein the dough is stuffed with fillings.

9. cancelled.

10. (currently amended): The dough used for the preparation of a doughnut ~~like a dumpling covered with sesame seeds~~ as set forth in any one of claims 6 to 8, wherein not less than 50% by weight of the saccharide is a starch hydrolysate having a DE value ranging from 8 to 26.

11. (currently amended): The dough used for the preparation of a doughnut ~~like a dumpling covered with sesame seeds~~ as set forth in any one of claims 6 to 8, wherein yeast is added to the dough during the preparation thereof to thus ferment the dough.

12. (currently amended): The dough used for the preparation of a doughnut ~~like a dumpling covered with sesame seeds~~ as set forth in any one of claims 6 to 8, wherein the dough is frozen.

13. (currently amended): A method for the preparation of a doughnut ~~like a dumpling covered with sesame seeds~~ as set forth in any one of claims 1 to 3, comprising the step of frying dough used for the preparation of a doughnut ~~like a dumpling covered with sesame seeds~~ as set forth in any one of claims 6 to 8,

wherein the dough is obtained by adding water and, if needed, a seasoning component to a powdery raw material comprising 50 to 80 parts by weight of ungelatinized starch, 6 to 25 parts

by weight of pregelatinized starch, 7 to 30 parts by weight of wheat flour and 7 to 25 parts by weight of a saccharide to thus form dough, dividing the resulting dough into small pieces and forming each small piece into a desired shape and, if needed, stuffing the shaped dough with sweetened bean jam, and

wherein the ungelatinized starch is starch acetate and/or hydroxypropyl starch obtained from at least one member selected from the group consisting of glutinous rice starch, waxy corn starch, potato starch and tapioca starch.

14. (currently amended): A method for the preparation of a doughnut ~~like a dumpling covered with sesame seeds~~ as set forth in any one of claims 1 to 3, comprising the step of frying frozen dough ~~of claim 12~~ without thawing the frozen dough,

wherein the dough is obtained by adding water and, if needed, a seasoning component to a powdery raw material comprising 50 to 80 parts by weight of ungelatinized starch, 6 to 25 parts by weight of pregelatinized starch, 7 to 30 parts by weight of wheat flour and 7 to 25 parts by weight of a saccharide to thus form dough, dividing the resulting dough into small pieces and forming each small piece into a desired shape and, if needed, stuffing the shaped dough with sweetened bean jam, and

wherein the ungelatinized starch is starch acetate and/or hydroxypropyl starch obtained from at least one member selected from the group consisting of glutinous rice starch, waxy corn starch, potato starch and tapioca starch.